



DAINO BIANCO IGT Toscana Rosso 2004

Main vineyard data

Soils: sandy-silt soil with sandstone-derived gravel-pebble texture

Vineyard: Spiaggia di sotto

Size: 1 hectare

Vineyard density: 4,500 vines per ha

Average vine age: 6 years

Average altitude: 250 metres

Aspect: south

Average yield per vine: 1,2 kg

Fermentation, maturation, ageing

Made of 100% merlot. Grapes are destemmed and given a 30-40 days maceration, followed by a fermentation at 28°C. The wine goes to French oak barrels for malolactic fermentation and maturation for a minimum period of 12 months, then it is assembled in stainless steel vats. After 20 µm cartridge filtering and bottling, the wine is bottle-aged at least 6 months.

Main technical data at bottling

Total alcohol: 14.50 %

Non-reducing extract: 31.1 g/l

Total acidity: 5.16 g/l

pH: 3.60

Volatile acidity: 0.71 g/l

Total SO₂: 51 mg/l

Sensory profile

Purple-tinged ruby red. The nose shows rich and complex, with nuances of spice, and heady, youthful aromas. Smooth and luscious on the palate, with tannins well integrated into the wine's dense structure. Very long-lingering finish.

Production: 3100 bottles (258 cases)

Awards

Scored 91/100 at 11th International Organic Wines Competition

Winner of "IGT vintages 2003/2004" category at 6th Italian Merlot Show and Competition



Tasting notes:

Intense colour; full bodied and with a thick pick and an evocative finale.

Colour/Colore: _____

Aromas/Aroma: _____

Flavours/Gusto: _____